



GLUTEN-FREE LUNCH

SMALL PLATES

Perfect for sharing as a starter, we recommend three dishes for two people.

GF Nocellara Olives 4.50 vG

GF Asian Buttermilk Fried Chicken 8.75
Served with sticky soy, ginger, sesame and chilli glaze.

GF Garlic & Paprika Prawns 8.95
Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites.

GF Crispy Cauliflower 7.50

Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. vG*

GF Charred Padron Peppers 7.75
With pimento pesto, pickled shallots and toasted pine nuts. vG

MAINS

GF Chicken & Smoked Bacon Caesar Salad 15.95
With baby gem lettuce, free-range egg, Gran Levanto cheese and a creamy Caesar dressing.

GF Pan Fried Salmon Fillet 18.95
Served with crushed baby potatoes, samphire, garden peas, broad beans and sugar snaps, with a pea & tarragon velouté.

GF Spanish Chicken 18.75
Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato & green olive sauce.

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, these family recipes combine 15 aromatic spices into a rich, perfectly balanced curry.

GF Malvani Chicken Curry 17.95
Chargrilled chicken breast simmered in a rich, aromatic Malvani-style sauce made with coconut, red onion, and tamarind. Served with fragrant cumin rice and a cooling raita.

GF Chestnut Mushroom, Tomato & Spinach Curry 17.50
Sautéed in a red onion, coconut & tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber and tomato salad. vG

BURGERS

Our beef burgers are made with quality, dry-aged, grass-fed beef from Philip Warren Butchers in Cornwall.
All our burgers are served in a gluten-free bun with fries or salad.

GF Cosy House Burger 17.75
Beef rib patty, sliced gherkin, house bacon jam and mizuna.

For the ultimate experience, our chefs recommend adding Somerset Brie and streaky bacon.

Add Somerset Brie 1.95 v;
Streaky bacon 2.25;
Treacle-cured pork belly 2.00;
Barber's Vintage Cheddar 1.50 v

GF Cosy Smash Burger 18.95
Double beef rib patty loaded with cheddar, pickles, house bacon jam, caramelised onions and gravy mayonnaise, served with dipping gravy.

Upgrade to sweet potato fries 1.00 vG;
OR truffle & Gran Levanto cheese fries 1.50 v

GRILLS

Our steaks come from the award-winning family butcher, Aubrey Allen.

GF 6oz Flat Iron Steak 23.95
Grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries.

GF 10oz Rib-Eye Steak 35.95
28-day dry-aged, grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries.

Add a sauce 2.50:
Peppercorn; Chermoula

SIDES

GF Tomato & Basil Salad 4.50
With red onion, extra virgin olive oil and aged balsamic. vG

GF Green Salad 4.50
Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry & maple dressing. vG

GF French Green Beans 4.50
With sweet pickled shallots, pine nuts and a sherry & maple dressing. vG

GF Steamed Tenderstem Broccoli 4.95 vG

GF Crushed Baby Potatoes 4.50 v

GF Truffle & Gran Levanto Cheese Fries 5.95 v

GF Sweet Potato Fries 5.50 vG

GF Fries 4.75 vG

SANDWICHES

GF Chicken & Smoked Bacon Sandwich 13.25
Butter-roasted chicken breast, crispy bacon, lettuce, tomato & red pepper pesto, served in a warm linseed roll with fries.

GF Hot Honey Halloumi Sandwich 12.75
Charred courgettes, pickled onion, smoky piquillo pepper relish, basil and mizuna, served in a warm linseed roll with fries. v

GF Steak Sandwich 16.95
28-day dry-aged rump, caramelised onion, Dijon mayonnaise and watercress, served in a warm linseed roll with peppercorn sauce and fries.

Upgrade to sweet potato fries 1.00 vG;
OR truffle & Gran Levanto cheese fries 1.50 v

BRUNCH

Served until 4pm.

GF The Cosy Butcher's Brunch 16.75
Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans, buttered GF toast.

GF Garden Brunch 13.95
Halloumi, free-range eggs any style, hash browns, mushroom & spinach, roasted vine tomatoes, smashed avocado on GF toast. v

GF Smashed Avocado 10.50
Smashed avocado on toasted GF linseed bread. vG

Add roasted vine tomatoes 2.25 vG;
Halloumi 2.75 v;
Smoked streaky bacon 2.25;
Free-range poached egg 1.95 v

GF Vegan Brunch 12.95
Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on GF toast. vG





VEGAN LUNCH

BRUNCH

Vegan Brunch 12.95

Vegan sausage, hash browns, beans, mushrooms & spinach, roasted vine tomatoes, smashed avocado on toasted sourdough.

Vegan Smashed Avocado 10.50

On toasted sourdough.

Add roasted vine tomatoes 2.25

SMALL PLATES

Perfect for sharing as a starter, we recommend three dishes for two people.

Vegan Charred Padron Peppers 7.75

With pimento pesto, pickled shallots and toasted pine nuts. GF

Vegan Crispy Cauliflower 7.50

Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. GF*

Vegan Traditional Iraqi Laffa Flatbread 4.50

With olive oil & sea salt.

Vegan Nocellara Olives 4.50 GF

MAINS

Vegan Charred Courgettes and Smoky Piquillo Pepper Relish Focaccia 12.75

Charred courgettes, avocado, pickled onion, smoky piquillo pepper relish, basil and mizuna, served in a warm sea salt & olive oil focaccia with fries.

Vegan Cosy Smash Burger 17.75

Double plant-based patty, caramelised onion, tomato, black pepper aioli and house pickles. Served in a soft bun with fries.

Add Applewood Smoked Vegan Cheddar 1.50

Vegan Linguini Puttanesca 15.95

San Marzano tomato sauce, lilliput capers, picante olive and pickled chilli, topped with toasted pine nuts.

Vegan Garden Salad 14.95

Bulgur wheat, whipped avocado, tender steamed broccoli, green apple, mint and basil and a preserved lemon vinaigrette.

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, this family recipe combines 15 aromatic spices into a rich, perfectly balanced curry.

Vegan Chestnut Mushroom, Tomato & Spinach Curry 17.50

Sautéed in a red onion, coconut & tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber & tomato salad. GF

Add laffa flatbread 3.00

SIDES

Vegan Tomato & Basil Salad 4.50

With red onion, extra virgin olive oil and aged balsamic. GF

Vegan Green Salad 4.50

Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry & maple dressing. GF

Vegan French Green Beans 4.50

With sweet pickled shallots, pine nuts and a sherry & maple dressing. GF

Vegan Steamed Tenderstem Broccoli 4.95 GF

Vegan Fries 4.75 GF

Vegan Sweet Potato Fries 5.50 GF

VEGAN DESSERTS

Vegan Lemon & Raspberry Parfait 7.95

With berry compote. GF

Vegan Sicilian Lemon and Raspberry Sorbet 4.95

With fresh raspberry and lemon balm. GF

